## HEALTH INSPECTION SUMMARY September 2021

### PART ONE-FOOD SAFETY REPORT



This report provides current information on the food safety program in Helotes. The Texas Food Code is based on the principles of hazard analysis and critical control points (HACCP). In the implementation of HACCP the focus includes food manager education and professional consultation toward improvement in addition to periodic inspections. To ensure uniformity in the application of the Texas Food Establishment Rules the inspection report form is utilized. Inspections are random to ensure handling of peak times on a variety of days. The inspection report form summarizes inspectional findings with a weighted point value for each classification of inspection items. The report form which is reviewed with and signed by the food establishment management and is posted in each retail establishment. Critical items inspected are temperatures, food control surfaces, cross-contamination, etc.; other items inspected are less critical. The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

## Copies of these reports are filed with the City of Helotes as well as posted in the individual establishments.

The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

For ease a rating system would be

EXCELLENT 0-10 demerits
GOOD 11-20 demerits
ACCEPTABLE 21-29 demerits
POOR 30 or more demerits

Name of	Compliance	Rating
<b>Establishment</b>	Score*	
CVS	0	<b>EXCELLENT</b>
Schotts Meat Market	0	<b>EXCELLENT</b>
El Rodeo	6	EXCELLENT
Subway	0	EXCELLENT
Valley Mart	0	<b>EXCELLENT</b>
Kwik Check	0	<b>EXCELLENT</b>
Bobby J's	-	COMPLAINT

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

### **Retail Food Establishment Inspection Report**

Establishme	nt: C	1.5		Li	cense :	±	RC.	2	Date	9/26/20	2
Purpose of Vi		pliance Insp	ection [	Consultation	Co	mplaint [	Illness	Investigati	on Ot	her:	_
<ul> <li>{A} Critical Food Safety Controls (5 pts)</li> <li>(Critical control violations must be corrected on the spot)</li> <li>1. Cold holding temperatures / time</li> <li>2. Hot holding temperatures / time</li> <li>3. Cooking temperatures / time</li> <li>4. Proper cooling of foods / time</li> <li>5. Rapid reheating of foods (temperature and time)</li> <li>6. Food control surfaces clean and sanitized <ul> <li>{ } cutting boards { } meat slicer { } food grinder</li> </ul> </li> <li>7. Potential for cross-contamination to occur</li> <li>8. RTE foods / no direct hand contact</li> <li>9. Foods from approved sources / labeling</li> <li>10. Foods protected from contamination</li> <li>11. Other:</li> </ul>		23. 24. 25. 26. 27. 28. {D} 29. 30. 31. 32. 33. 34. 35. 36.	Manager Manager Personne Proper ha Good hyg Written I Non-Crit Food equ Facility c Housekee Non-food Garbage Consume Inspection Other	on duty of demonstrated with infe- and washing gienic prace HACCP Platical (3 pt. ipment co- onstruction on the contact is contact in contact is solid was a divisorial report di	nstruction on (floors / ributes to in urfaces cleate storage	rified? use of the ricted / ex- rated rved as needed / repair walls) / re nfestation an	i pair				
					- (E)	Correction	) 18 / 101pi	ovements	Made / C	omments:	-
Critical Ten	perature V					11	7		_	/	
(B) Facilities 12. Hand was 13. Dishwas 14. Food sto 15. Storage a 16. Evidence	es, Equipme sshing station hing / sanitizerage area me and use of to e of insects o	nt and Food as supplied and as	Storage (i	1							
17. Sewage of 18. Thermore	neters provid	led / used						4			_
19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other					_						
As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.					k,						
	borne illness. ical Food Saf		prement co	rrective action	s descri	oed in Part	E to reduc	e tne risk o	1 100d-bor	ne iliness.	7
Area	Superior	Above Average	Average	Minimal				nce Score		2	
Training				16	(	noes not ap	ply to cons	sultations or	tollow-up	visits)	

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Restrooms

Housekeeping Equipment

Construction
Overall Rating

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### **Retail Food Establishment Inspection Report**

Establishment: Sala 113 Noat Nak Lice	ense # RC: Date:
Purpose of Visit: Compliance Inspection Consultation	_ Complaint _ Illness Investigation _ Other:
{A} Critical Food Safety Controls (5 pts) (Critical control violations must be corrected on the spot)  1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination	{C} Management and Personnel (4 pts)  23. Manager on duty currently certified?  24. Manager demonstrates proper use of thermometer  25. Personnel with infections restricted / excluded  26. Proper hand washing demonstrated  27. Good hygienic practices observed  28. Written HACCP Plans / SOPs as needed  {D} Non-Critical (3 pts)  29. Food equipment construction / repair  30. Facility construction (floors / walls) / repair  31. Housekeeping contributes to infestation  32. Non-food contact surfaces clean  33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public 36. Other
	{E} Corrections / Improvements Made / Comments:
	(2) Otteetons / Improvements made / Comments
Critical Temperature Verification:	
Food Item and Process Temp (F°)	No Issues Found
0:5/2 45 10:4/2 16	
Wolk : - do Walk :- Fuez It'	
Collin Collin Files	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	
18. Thermometers provided / used	
19. Plumbing / no cross-connections	<u> </u>
20. Water supply / hot water	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility, I understand I am respons 229.163 (c) of the Texas State Food Code. I understand that failure of after handling raw products or visiting the restroom and that failure of causing food-borne illness. I agree to implement corrective actions	f employees to conduct a 20 second hand wash prior to starting work, to manage required temperature and time controls have a high risk
Non-Critical Food Safety Rating	
Area Superior Above Average Minimal Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Restrooms	1 Carlo
Housekeeping	Rerson In Charge Manager / Owner

Evaluation by Registered Sanitarian

Housekeeping
Equipment
Construction

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Retail Food Establishment Inspection Report

Establishment: FI Rode Lice	3 - 9/2//2-
Establishment: Lice Purpose of Visit: Compliance Inspection Consultation	ense # RC: Date:Other:
Purpose of Visit: Computance inspection [ ] Consultation [	
{A} Critical Food Safety Controls (5 pts)	(C) Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	
Tr. Other.	34. Consumer advisories posted
19 × 12 × 1	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	#15 Movid to Toxic
Food Item and Process Temp (F°)	The T 1 STU
1114:4 40:140-	The state of the state of the
Ent worlde De 1. 1. 40	
rug 14 14 14 con	# 32 Denil to None feel
Res. 1801 11. 6 160	17-01 - 1 1/201
(B) Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	The state of the s
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	& Peared L. Some classic of
18. Thermometers provided / used	601 - 700 1 0 11
	The extense of Building
19. Plumbing / no cross-connections	
20. Water supply / hot water	
21. Sewage disposal meets code	
22. Other	
	sible for food safety practices described in sections 229.163 (b) and
229.163 (c) of the Texas State Food Code. I understand that failure o	
	e to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	described in Part E to reduce the risk of food-borne illness.
Non-Critical Food Safety Rating √	
Area Superior Above Average Minimal	HACCP Compliance Score =
Average	
Training	(Does not apply to consultations or follow-up visits)
Restrooms	- IND
Housekeeping	Person In Charge / Manager / Owner
	174/11
Equipment /	

Construction Overall Rating Evaluation by Registered Sanitarian

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### **Retail Food Establishment Inspection Report**

56.	3 9/26/202			
Establishment:				
<ul> <li>(A) Critical Food Safety Controls (5 pts)</li> <li>(Critical control violations must be corrected on the 1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time 6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food { } foods / foods</li></ul>	24. Manager demonstrates proper use of thermometer 25. Personnel with infections restricted / excluded 26. Proper hand washing demonstrated 27. Good hygienic practices observed 28. Written HACCP Plans / SOPs as needed  [D] Non-Critical (3 pts) 29. Food equipment construction / repair 30. Facility construction (floors / walls) / repair 31. Housekeeping contributes to infestation 32. Non-food contact surfaces clean 33. Garbage / solid waste storage 34. Consumer advisories posted 35. Inspection report displayed for public 36. Other			
Walk-in 40' Walkin 8	emp (F°)  {E} Corrections / Improvements Made / Comments:			
{B} Facilities, Equipment and Food Storage (3) 12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing ( ppm/ Te 14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap				
18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other				
229.163 (c) of the Texas State Food Code. I understand after handling raw products or visiting the restroom at of causing food-borne illness. I agree to implement corr	I am responsible for food safety practices described in sections 229.163 (b) and that failure of employees to conduct a 20 second hand wash prior to starting work, nd that failure to manage required temperature and time controls have a high risk rective actions described in Part E to reduce the risk of food-borne illness.			
Non-Critical Food Safety Rating   Area Superior Above Average	Minimal			
Training Above Average Average	HACCP Compliance Score = (Does not apply to consultations or follow-up visits)			

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Restrooms

Housekeeping
Equipment
Construction

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### **Retail Food Establishment Inspection Report**

Valley That	ense # RC: Date:
	ense #RC:Date:Date:
Purpose of Visit: Compliance Inspection Consultation	Complaint I liness investigation Utner:
{A} Critical Food Safety Controls (5 pts)	(C) Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
Name and the second sec	{E} Corrections / Improvements Made / Comments:
(	(-) Controlled Interest Plant Controlled Interest Controlled Inter
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
(100 Item and 110005)	/ / /
W 17 10	Louis Good.
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	L VV L L E
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water	
21. Sewage disposal meets code	
22. Other	
4 41	
	sible for food safety practices described in sections 229.163 (b) and of employees to conduct a 20 second hand wash prior to starting work,
	e to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	
Non-Critical Food Safety Rating √	
Area Superior Above Average Minimal	
Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Restrooms	Lockir Combine
	Person In Charge / Manager / Owner
Housekeeping	reison in Charge / Manager / Owner
Equipment	
Construction	Evaluation by Registered Sanitarian

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### **Retail Food Establishment Inspection Report**

- W Clark	no 3 no 9/21/202
Establishment: Kark Check Lice Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
(A) Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
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	31. Housekeeping contributes to infestation
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	1 1 1
Food Item and Process Temp (F°)	Local's book,
Fid. 40°	
F-11021- 30°	
(B) Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water —	
21. Sewage disposal meets code	
22. Other	A Company of the Comp
As the person in charge of this facility, I understand I am respons	
229.163 (c) of the Texas State Food Code. I understand that failure o	f employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failure	e to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions Non-Critical Food Safety Rating √	described in Part & to reduce the risk of 100d-dorne inness.
Area Superior Above Average Minimal	
Area Superior Above Average William	HACCP Compliance Score =
	(Does not apply to consultations or follow-up visits)
Training	XSIIII
Restrooms	Child Mps
Housekeeping	Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Housekeeping Equipment

Construction
Overall Rating

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### **Retail Food Establishment Inspection Report**

Establishme		5'5		icense # RC: Date:
Purpose of Vi	sit: Compliance Ins	pection	Consultation	n Complaint Illness Investigation Other:
{A} Critical Food Safety Controls (5 pts)  (Critical control violations must be corrected on the spot)  1. Cold holding temperatures / time  2. Hot holding temperatures / time  3. Cooking temperatures / time  4. Proper cooling of foods / time  5. Rapid reheating of foods (temperature and time)  6. Food control surfaces clean and sanitized  { } cutting boards { } meat slicer { } food grinder  7. Potential for cross-contamination to occur  8. RTE foods / no direct hand contact  9. Foods from approved sources / labeling  10. Foods protected from contamination  11. Other:		me)	C   Management and Personnel (4 pts)	
TWILL	month for	Twee	Toroth S.	{E} Corrections / Improvements Made / Comments:
	perature Verification: and Process	1	Temp (F°)	- Reaches in The feelity city
12. Hand wa 13. Dishwasi 14. Food sto	s, Equipment and Food shing stations supplied a ning / sanitizing (p rage area meets code and use of toxic items	nd clean	pts)	ascin at Bobby 518, oder Present
16. Evidence 17. Sewage of 18. Thermon 19. Plumbing 20. Water su 21. Sewage of	of insects or rodents / in lisposal / Grease trap neters provided / used g / no cross-connections pply / hot water lisposal meets code	afestation		M Pest Central Had missed a  many L Spection Had issue  with Auches + Mice,  V Pest Control Come in and Has  addressed the proston.
22. Other				Compleiat Closed 1/5/20
As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.				
Non-Crit	ical Food Safety Rating V	Average	Minimal	1/14
- Anna Carlo	Average			HACCP Compliance Score = (Does not apply to computations or follow up wisits)
Training	X			(Does not apply to consultations or follow-up visits)

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Restrooms

Housekeeping
Equipment
Construction